

BILOGIA

A fresh expression of two mediterranean grapes



Casa Los Frailes is owned by the same family since 1771. A 162 organic estate with a unique terroir: high altitude at 650-700 meters over sea level, a strict dry farming, vines of more than 80 years old (average 40 years old) of our native grape, Monastrell, soils extremely calcareous, and the influence of the Mediterranean Sea.. We believe that wines shall express a soil, a climatology and a history.□



Wine description

The label is a picture taken in 1907 of Velázquez family at Casa Los Frailes estate. This was the 11th generation, currently it is the 13th Generation working at the winery.

Bilogía is the freshness expression of the two Mediterranean grapes, Monastrell and Syrah at Casa Los Frailes estate. A high altitude at 650-700 meters over sea level, a strict dry farming, soils extremely calcareous, and the influence of the Mediterranean Sea makes this wine a very fresh, pleasant and round, wine inviting you to taste again.

Technical information

Variety: 50% Monastrell-50% Syrah

Yield Monastrell: 3.000 kilos/hectárea.

Yield Syrah: 4.500 kilos/hectárea.

James Suckling



Organic certificate



Demeter certificate



Soils

Monastrell. Single vineyard “La encina” 650 meters over sea level. Soils sandy and red limestone. Very calcareous soils but very rich in iron which helps to precipitate the active calcareous stones, allowing a good ripening of grapes keeping good acidity levels. The average age of the vineyards is 30 years old in dry agriculture.

Syrah. Single vineyard “Via Augusta”. 660 meters over sea level. White limestone and sandy soils (white rendzina) on top of a plinth of lacustrine limestone. Extremely limestone soils, with little iron but with silica good levels, which reduces the limestone activity so vineyard roots can dig deep. Even in very dry years, vineyards stand still and the cycle of the vine is not stress. These soils bring freshness and minerality as we can find in Biología. Average age is 10 years old in dry agriculture.

Vintage 2022

2022 will be remember for the hottest summer in the history until now. It was a cold winter but very dry, then a very rainy spring came. 600 mm in a month! more than the average rain per year, April was a non stop raining month. The rain was early enough not to impact the grapes sanitary conditions, a perfect timing. Then it came a long hot and dry summer, the annual average temperature increased 1 degree, it was a continuous heat wave.

Syrah and Garnacha tintorera came very early, right after the Blanc of Trilogia, end of August. High concentration, low yields and small grapes leads us to implement soft fermentation and maceration showing a good quality tannins and a nice concentration.

Vinification

The harvest was manual. Each variety was vinified separately. After a cold maceration pre-fermentation at 2°C for 3 days to extract more the aromas, the must was fermenting in inox deposits at controlled temperature . Post fermentative maceration took 18 days for Syrah and 22 days for Monastrell. Monastrell was aged in concrete vats during 5 months and after went into oak barrels of 500L and Syrah was aged in oak barrels of 225L for 12 months.

The monastrell was picked up the 3rd week of September when the midle temperatures and a bit of rain were allowed a fantastic ripening of Monastrell.

In general we can said that the wines of 2022 vintage are Mediterranean wines, concentrate but vibrant with a good complexity and strong varietal character.